

IN THE CLAIMS:

A complete listing of the claims is set forth below. Please amend the claims as follows:

Claims 1-94 (**Cancelled**).

95. (**Currently Amended**) A method of speed cooking a food product with gas, comprising the steps of:

providing a housing defining a cooking chamber;

providing a first means for directing gas within the cooking chamber and a second means for directing gas within the cooking chamber;

disposing the first means for directing gas and the second means for directing gas above the food product;

introducing the gas into the cooking chamber via the first means for directing gas and the second means for directing gas; and

cooking the food product by turbulently colliding the gas from the first means for directing gas and the gas from second means for directing gas in close proximity to an exposed a surface of the food product.

96. (**Previously Presented**) The method according to claim 95, further comprising the step of:

providing a means for heating the gas.

97. (**Previously Presented**) The method according to claim 95, further comprising the step of:

providing a means for selectively controlling the flow of the gas.

98. **(Previously Presented)** The method according to claim 95, wherein the step of cooking the food product is achieved by simultaneously colliding the gas at multiple locations about selected surfaces of the food product.

99. **(Previously Presented)** The method according to claim 95, further comprising the steps of:

operably associating a conduit means with the cooking chamber; and
circulating the gas to and from the cooking chamber with the conduit means.

100. **(Previously Presented)** The method according to claim 95, further comprising the step of:

providing a means for adjustably damping the amount of gas delivered through the first means for directing gas and the second means for directing gas.

101. **(Previously Presented)** The method according to claim 95, further comprising the step of:

providing at least one additional means for directing gas.

102. **(Previously Presented)** The method according to claim 95, further comprising the steps of:

providing at least one blower motor; and
forcing the gas through the first means for directing the gas and the second means for directing the gas with the blower motor.

103. **(Previously Presented)** The method according to claim 102, wherein the blower motor is a variable speed motor.

104. **(Currently Amended)** The method according to claim 102, wherein the gas is directed through the first means for directing the gas and the second means for directing the gas at a velocity of between about two thousand feet per minute ~~second~~ and about six thousand feet per minute ~~second~~.

105. (Currently Amended) The method according to claim 102, wherein the gas is directed through the first means for directing the gas and the second means for directing the gas at a velocity of over about two thousand feet per minute second.

106. (Currently Amended) The method according to claim 102, wherein the gas is directed through the first means for directing the gas and the second means for directing the gas at a velocity of up to about six thousand feet per minute second.

107. (Previously Presented) The method according to claim 95, further comprising the step of:

providing a control system for controlling the rate of cooking of the food product.

108. (Previously Presented) The method according to claim 95, wherein the food product is cooked by speed cooking.

109. (Currently Amended) A system for controlling a flow of gas in an oven, comprising:

at least one pair of gas directing means for directing gas within the oven; and

a control system for controlling the flow of the gas within the oven;

wherein the at least one pair of gas directing means are disposed above the food product and are configured such that the gas therefrom turbulently collides in close proximity to ~~an exposed~~ a surface of a food product disposed within the oven.

110. (New) A method of speed cooking a food product in a cooking chamber having a top, bottom, and opposing sides, the method comprising the steps of:

directing heated gas from the opposing sides of the cooking chamber such that the heated gas collides in close proximity to the food product;

directing microwave energy from the opposing sides of the cooking chamber toward the food product; and

continuing one or both of the directing steps until the food product is cooked.

111. (New) The method according to claim 110, wherein the heated gas is directed toward a surface of the food product that is exposed to the heated gas.

112. (New) The method according to claim 110, wherein the heated gas is directed at a downward angle of less than 90 degrees from horizontal and downward toward a top surface of the food product.

113. (New) The method according to claim 110, wherein the heated gas is directed at a downward angle of less than 90 degrees from horizontal toward a bottom surface of the food product.

114. (New) The method according to claim 110, wherein the heated gas is directed at a downward angle of less than 90 degrees from horizontal toward a top surface of the food product and at an upward angle of less than 90 degrees from horizontal toward a bottom surface of the food product.

115. (New) The method according to claim 110, wherein the heated gas is directed at a velocity of over about two thousand feet per minute.

116. (New) The method according to claim 110, further comprising:
exhausting the heated gas through an egress opening at the top of the cooking chamber.

The Applicant submits that the foregoing amendments add no new matter to the application.